



# TAP & BARREL • Wine List

## Wines by the glass

WHITE	RED	ETC.
<b>TAP &amp; BARREL SAUVIGNON BLANC</b> by Longship Cellars \$12	<b>TAP &amp; BARREL RED</b> by Longship Cellars \$13	<b>TAP &amp; BARREL ROSE</b> by Longship Cellars \$12
<b>BOMBING RANGE WHITE BLEND</b> Pinot Gris, Chenin Blanc, Viognier \$12	<b>UPSIDE DOWN WINES RED</b> Mourvèdre, Syrah \$16	<b>PROSECCO 375ML</b> \$11
<b>LONGSHIP CHARDONNAY</b> \$13	<b>MALBEC</b> \$15	<b>WINE SLUSHEES</b> ask your server for today's selection \$10
<b>ALBARINO</b> \$12	<b>SYRAH</b> \$15	<b>TIRRIDDIS BUBBLES</b> 750ML \$45
<b>RIESLING</b> \$12	<b>CABERNET SAUVIGNON</b> \$15	<b>SYNCLINE SCINTILLATION BLANC DE NOIRS</b> 750ML \$50

## WHITE

## RED

<b>TAP &amp; BARREL ROSE</b> by Longship Cellars \$38
<b>TAP &amp; BARREL SAUVIGNON BLANC</b> by Longship Cellars \$38
<b>LONGSHIP LUCK DRAGON CHARDONNAY</b> Columbia Valley \$40
<b>KIONA ESTATE RIESLING</b> Red Mountain \$38
<b>SALLIER DE LA TOUR INZOLIA</b> Italia \$45
<b>BODEGAS EMILIO MORO EL ZARZAL</b> Godello, Spain \$45
<b>PEPE MENDOZA</b> 40% Moscatel, 40% Macabeo, 20% Airen \$48
<b>ANAS-CETA NESSETTA</b> Langhe, Italy \$50
<b>LAFAGE COTE D' EST WHITE BLEND</b> 50% Grenache Blanc, 30% Chardonnay, 20% Rolle France \$40
<b>GRAMONA GESSAMI BLANC</b> 50% Muscat, 35% Sauvignon Blanc, 15% Gewurztraminer \$48
<b>TORRES FAMILY VARIETAT RECUPERDA N023 FORCADA</b> spain \$80
<b>MCKINLEY SPRINGS ESTATE CHENIN BLANC</b> Horse Heaven Hills \$45
<b>ULACIA GETARIAKO TXAKOLINA</b> Hondarribi Zuri, Northern Spain \$35
<b>INAZIO URRUZOLA TXAKOLINA</b> Basque \$45

<b>TAP &amp; BARREL RED</b> by Longship Cellars \$45
<b>TAP &amp; BARREL MALBEC</b> by Longship Cellars \$50
<b>MILBRANDT MERLOT</b> Columbia Valley \$40
<b>ALEXANDRIA NICOLE "JET BLACK" SYRAH</b> Horse Heaven Hills \$48
<b>MCKINLEY SPRINGS ESTATE CABERNET</b> Horse Heaven Hills \$65
<b>THE MISCREANT PROJECT, GOBSMACK RED</b> 56% syrah, 27% grenache, 17% mourvedre columbia valley \$48
<b>MARK RYAN "THE VINCENT" RED BLEND</b> 63% Cab Sauv, 29% Merlot, 8% Syrah Columbia Valley \$45
<b>SLEIGHT OF HAND "THE CONJURER" RED BLEND</b> 40% Cab Sauv, 35% Cab Franc, 24% Merlot Columbia Valley \$48
<b>SLEIGHT OF HAND "SPELLBINDER" RED</b> 56% cab, 27% cab franc, 17% merlot walla walla \$40
<b>DEUX SOLDATS PETIT VERDOT</b> walla walla \$60
<b>DEUX SOLDATS ESTATE CABERNET SAUVIGNON</b> Walla Walla \$60
<b>CEPA 21 TEMPRANILLO</b> Robera Del Duero, Spain \$45
<b>SINDICAT LA FIGUERA GARNATXA</b> Monsant, Spain \$42
<b>DEL RIO PINOT NOIR</b> Rogue Valley, OR \$48
<b>UPSIDE DOWN WINE RED BLEND</b> 66% Mourvedre, 34% Syrah Columbia Valley \$55

**HAPPY HOUR**  
3-5PM MONDAY - FRIDAY  
\$1 OFF DRAFT WINE & BEER  
\$2 OFF PIZZAS



## SALADS

add chicken (blackened or grilled) \$6

- SOUP OTO** 10
- CAESAR** **V** 16  
romaine, croutons, shaved parm, red onion, tomatoes
- BRUTUS** **GF** **V** 16  
romaine, candied pecans, apples, white cheddar in a tangy mustard & tarragon dressing
- BEET SALAD** **V** **GF** 16  
spinach mix, pickled beets, blue cheese, red onions, candied pecans
- ITALIAN CHOP CHOP** 19  
iceberg, salami, pepperoni, fresh mozz, chickpeas, red onion, basil, tomato & crispy fried artichoke heart croutons
- WEDGE** 16  
Iceberg, bacon, tomatoes, crispy fried onions, blue cheese crumbles & dressing
- CAPRESE** **V** **GF** 17  
heirloom tomatoes, fresh mozzarella, basil & balsamic vinegerette
- HARVEST SPINACH SALAD** **V** **GF** 17  
spinach mix with goat cheese, pine nuts, pickled red onions & butternut squash croutons with maple vinaigrette

## TACOS AND SUCH

- BIRRIA QUESADILLA** 18  
with consommé dipping sauce
- SRIRACHA PULLED PORK NACHOS** **GF** 20  
corn, black beans, red onion, tomato, goat cheese, avocado & cilantro  
add side of beer cheese \$3  
sub pork for Birria beef \$2
- CRISPY SHRIMP TACOS** **GF** 17  
topped with charred pineapple pico
- BURNT END TACOS** **GF** 17  
chimichurri, cabbage, pickled corn & pomegranate pico de gallo, goat cheese, cilantro
- PULLED PORK TACOS** **GF** 16  
sriracha honey pulled pork, sour cream, cabbage slaw, cilantro
- ASIAN DUCK CONFIT TACOS** **GF** 18  
with Hoisin drizzle and pickled veggie slaw
- CAULIFLOWER TACOS** **V** **GF** 17  
black bean puree, cauliflower, cabbage slaw, pickled red onions, cilantro

# TAP & BARREL

## SHARE

*-Need it GF? no problem just ask! anything served with crostini we can substitute with a gluten free option*

- WARM MIXED OLIVES** **GF** **V** 7  
with lemon herbed olive oil
- FRIED ARTICHOKE** **V** 16  
served with garlic lemon aioli
- HUMMUS DUO** **V** 16  
hummus two ways served with pita & veggies
- BAKED GOAT CHEESE** **V** 16  
with drizzled honey & pickled grapes served with toasted crostini
- BUTCHERS BLOCK** 22  
assortment of artisan meats & cheeses, candied pecans, tomato jam & pickled goodies
- SALMON BOARD** 20  
cured salmon lox served with a lemon dill cream cheese spread, red onions, capers & tomato to top off on toasted crostini
- PUB BOARD** 19  
house made beer cheese with pretzel breadsticks, andouille sausage and pickles for dipping
- CHIMICHURRI BURATTA** **V** 17  
served with sundried marinated yellow tomatoes & toasted crostini
- CALAMARI** 16  
with smoked chili crisp aioli
- FRIED ZUCCHINI BLOSSOMS** **V** 16  
stuffed with mascarpone & ricotta served with marinara and pesto
- SWEET & SPICY MEATBALLS** 15
- CLASSIC SLIDERS** 18  
3 Kobe beef sliders with white cheddar, house pickle, mayo & balsamic ketchup
- CHICKEN BACON SLIDERS** 18  
3 sliders with chicken, bacon, goat cheese and white cheddar with tomato jam

## SAMMYS

served with your choice of pasta salad or chips

- MEATBALL SUB** 18  
in homemade marinara with mozzarella & fresh basil
- ITALIAN GRINDER** 18  
melted mozzarella, salami, pepperoni, shredded iceberg tossed in vinaigrette, tomato, red onion, hot mama lils & garlic aioli on toasted baguette.
- ROPA VIEJA** 19  
braised stewed steak in a flavorful sauce made with bell peppers, onions & pimento olives, served with avocado, red onion & tomato on ciabatta-served hot with au jus
- WHATS THE DILL** 18  
chicken brined in pickle juice overnight, fried & tossed in garlic buffalo sauce with blue cheese coleslaw and house pickles
- BA MUFFULETTA** 19  
Salami, prosciutto, capicola & provolone with Calabrian chili & olive tapenade

## PIZZAS

*all pizzas can be served on gluten free crust by request*

- HOT HONEY BRISKET** 21  
crispy chopped brisket, white cheddar, mama lil's & hot honey drizzle
- FIG & PIG** 20  
fig spread, caramelized onions, bacon, brie
- CHICKEN BRUSCHETTA** 21  
goat cheese, caramelized onions, red onion, tomatoes, fresh basil, balsamic glaze
- PEPPERONI & SALAMI** 19  
house marinara, mozzarella, fresh basil
- SMOKE SHOW** 21  
vodka callibrian chili sauce, spicy italian sausage, yellow marinated tomatoes, roasted red peppers
- PROSCIUTTO & APPLE** 20  
with blue cheese, pine nuts, & hot honey

## DESSERTS

ASK FOR TODAYS SELECTION

FOLLOW US FOR  
our monthly  
dinner events

